



TREVASKIS FARM

3 COURSE SEASONAL MENU

ONLY £32.95 INCLUDING DESSERT

Available
JULY & AUGUST
2024

Mon - Sat
11.45am - 3pm
and from 5.45pm

STARTERS

Courgette and mint soup £7.95 (VG, GF)
Croutons, fresh mint

Duo of salmon and mackerel paté £8.95
Toasted sourdough, charcoal - infused mayonnaise

Five Spice roasted pork belly £8.45 (GF)
Apple and cinnamon compote

Cornish squid, rocket, orange and fennel salad £9.75 (GF, DF)
Toasted almonds, citrus vinaigrette, herbs

Crab mac & cheese fritter £8.95
Little Gem, wood sorrel, lemon, Dijon vinaigrette

Tom Yum mussels £9.25 (DF)
Hot and sour broth, fresh coriander, spring onion, chilli, crunchy sesame and prawn toast

Spring vegetable pakora £8.25 (VG, GF)
Mango yogurt dip

MAINS

Duo of fish £24.95 (GF)
Sea bass, sea bream, crushed herby new potatoes, cavolo nero, buttered samphire, saffron sauce, clams

Cornish Lop pork tenderloin £23.95 (GF)
Salsa Verde, celeriac-Pomme Anna, salted tenderstem, pan jus

Herb crusted lobster thermidor £35.95 (£7.50 set menu supplement)
Roasted cherry tomatoes, courgette carpaccio, pine nuts, salata dressing, new potatoes

Lemon and herb Westcountry chicken supreme £22.95 (GF)
Summer vegetable ratatouille, buttered new potatoes

Greek style marinated lamb rump medallions £23.95
Aubergine salsa, Tzatziki, Greek salad, feta bon bons, lemon and olive dressing, flat bread

Summer vegetable, broad bean risotto £19.95 (VG, GF)
Peppered rocket salad, lemon zest, vegetable crisp

DESSERTS

Your choice from our dessert counter!

Certain dishes can be served gluten free or dairy free on request. Just Ask!

V - Vegetarian

GF - Prepared without gluten containing ingredients
but in an environment that contains gluten

VG - Vegan

DF - Prepared without dairy containing ingredients
but in an environment that contains dairy